



The Menu

Two Courses ~ £36.65 • Three Courses ~ £47.50

Main Course only ~ £25.80 • Starter/dessert ~ £10.85

Including complimentary appetiser, bread, two vegetables, and potatoes

First Courses

Smoked Salmon - hand carved and served with buttered brown bread

Ham Rolls - Wafer thin slices of air-dried oak-smoked ham, filled with a piece of fresh apple and a blend of stilton and cream cheese, garnished with salad

Madeiran Mushroom (V) - Large flat mushroom filled with confit of onion, topped with goat's cheese and served with a Madeira sauce

Mussels Tartlets - Mussels cooked in cider, cream and chives, served in a puff pastry case

Confit of duck leg - with a sauce of leeks, stem ginger and green Chartreuse, and mashed potato

Pâté - silky smooth duck liver pâté served with toast

Main Courses

Monkfish - slices of monkfish fillet and King Prawns sauteed with ginger, garlic, honey and lime juice, fresh diced tomato and cucumber

Swordfish - Panfried swordfish steak with a lobster and mushroom sauce

Aubergine Tower (V) - Aubergine slices, breadcrumbed and pan-fried, stacked in layers with spinach, mushrooms, walnuts and cheese, with a red pepper sauce

Fillet Steak - locally reared fillet steak, cooked to your liking, with a red wine, onion and fresh tomato sauce (*£5 supplementary charge*)

Lamb - loin of local lamb cooked pink and served sliced with a sauce of port, redcurrant and orange

Chicken - Sliced breast of chicken with a creamy mushroom and brandy sauce

Pork - Fillet of pork stuffed with armagnac-marinated prunes served with creamy wholegrain mustard sauce

*All dishes are served complete with their own fresh vegetables and potato
however a dish of extra vegetables is available - order with your main course - £3 per person*

31 July 2025

Desserts

Caged Peach - whole poached peach, set on kirsch-soaked ice cream, imprisoned in a caramel cage and served with apricot coulis

Lemon Tartlet - classic, sharp, lemon tart served with slightly whipped double cream

Raspberry and white chocolate cup - White chocolate outer shell filled with raspberries, cream and raspberry coulis

Strawberry Tower - Layers of thin shortcake biscuit, fresh strawberries and chantilly cream decorated with strawberry coulis

Crème brûlée - Classic baked egg custard with a crispy burnt sugar topping

Vanilla Ice Cream - Exceptionally good local dairy vanilla ice cream served with hot Valrhona™ Chocolate sauce

Cheese - four different varieties of cheese served with biscuits (£4 supplementary charge)

Coffee

Pot of Coffee or Tea and Chocolate Truffles ~ £3.60 *per person*

Espresso (*regular or decaffeinated*) and Chocolate Truffles ~ £3.70 *single* £4.20 *double*

Latte (*Single espresso with hot milk*) and Truffles ~ £4.20

Liqueur Coffees ~ from £9.00

add your favourite whiskey, brandy or liqueur, watch the cream expertly floated on top and enjoy with homemade chocolate truffles



Proud to support local businesses:

*Our meat is supplied by award-winning **Bates' Butchers** in Atherstone, and our fruit and vegetables by **The Smithy Farm Shop** in Grendon.*

Allergy and food intolerance sufferers: **BEFORE** you order your food and drinks, please speak to a member of our staff if you have a food allergen or food intolerance. We can usually substitute ingredients or modify dishes if required.

Statutory declaration: *To the best of our knowledge and belief none of the dishes listed here contain, or are derived from genetically modified (GM) foodstuffs*

*Please note, service charge is **not** included and any tips will be divided evenly between everyone working that service*

Office Mobile: 07561856273

Chapel House Restaurant with Rooms, Friars' Gate, Atherstone, Warwickshire CV9 1EY
info@chapelhouseatherstone.co.uk • www.chapelhouseatherstone.co.uk